liesil

BEAUTY

I this day of short sleeves, It behooves the woman or girl to watch out for her arms and especially her elbows. sleeves are great rougheners of the el-The habit is to rest the elbow on the table, thereby making it tough and rough. It is not an easy thing to cure the rough elbow. The great trouble is that the elbows become rough in 'our schooldays and the condition con tinues until the girl is ready to go out in society and notices that her elbows do not look pretty.

The elbows should be scrubbed every day with a moderately stiff flesh brush and a good bland soap. Make a good lather and scrub well, being careful not to irritate the skin. After the scrubbing rinse in clear, hot water, dry and rub in cold cream.

At night soak the elbow in hot scap? water five minutes, then in hot clear water a few minutes and dry. While still hot set in a saucer with olive of and let stay at least five minutes. Then rub round and round with the palm of the hand. It is better to take one elbow at a time. It will take time, according to the roughness of the el-

Sometimes otherwise pretty arms are spoiled by an eruption that ap-pears on the back of the upper arms. This is due to a lack of proper surface circulation. Daily use of a bath brush is one of the quickest and most logical cures. The bristles promote circulation and remove the dead skin. Sometimes ten days or two weeks will make the arms as soft and smooth as the face. As the arms are about as conspicuous as the face nowadays, it is well to have them in good condition.

When arms can be so beautiful it seems a pity that more girls do not possess them, for it is possible to cultivate them without much work.

They should be well washed at night with a mild soap and hot, soft water and a flesh brush, and rinsed in clear hot water. Dry thoroughly and rub in sweet almond oil freely, massaging around and around to plump and Roosen from the bones.

The best manner of massage is to begin at the wrist. Clasp the other hand around the wrist and rub around until you have gone entirely up the arm. The hand should be dipped in oil occasionally to have enough for the entire surface. Then throw very cold water or rub a piece of ice up and down the arm to close the pores and hold the oil inside. Then pat the arm tto absorb the surplus oil.



tight over the darning ball, then cross barred effect will be more satisfactory. these threads in the regular darning style. Now run the needle a short disstance around the darn with the mendting cotton, and the stocking will not draw and tear about the mended hole.

T is an easy matter to cleanse at home white woolen scarfs and shawls. Prepare soapsuds by warm, clean water. Dip it in the hands until it appears clean. Press between the hands without wringing. Wash through fresh soapsuds and place in cold water. Rinse through it. several waters and dry it between cloths. Never hang woolen articles upon the line. To stretch the full length upon a towel and cover with another absorbs the water without stretching the article out of shape.

HE tiny powder puff that is both luxury and necessity to the dainty woman needs a little covering of its own, when one -traveling. Nine inches of three and one-half inch ribbon will do for the gathered part of the bag if you have three inches left over, or a tiny bit of silk of some contrasting color, to cover the round cardboard bottom, to which the gathers are sewed. The bag is drawn up with two narrow ribbons run through a half-inch casing, but the heading or ruffle is dispensed with. Do not forget that the inside of the round bottom is to be covered with white fiannel and that you are to shake some powder into the bag before you put in the darling little powder puff.

mothers' time went out of fashion, for they helped many a little girl to learn how to properly handle a needle. For this reason it is good news to hear that there is now some chance of the mistake being rectifled. It is said that the old crewel work is to return. Give any little girl a bit of canvas and some bright zephyrs and let her fashion the thing in her own way. The work will surely be interesting; it will keep the busy little hands out of mischief and the result will often be surprisingly good.

it in stripes or bars six inches apart.

the thread at each end when no piecing is required in the length used; and they are measured, so that darning a hole to allow for or breadth of the material. The floss the shrinking of the "mending is quite an item of expense, but the recotton" when the stocking is washed. sult will amply repay it. For bureau Run the darning cotton or yarn half an and curtains the openings may be finch beyond the hole on each side, cov- drawn across the width, either er the hale with threads that are run throughout the entire surface or in closely together and not drawn too a broad border. For the bedspread a

NE should provide for the sewing room an excellent sewing cause and cutting table with measurements, and see that the chair to be used when cutting is the proper height to fit it. There should be low and comfortable sewing chairs and a possible foot stool to afford rest boiling pure white soap in by change of position. All of the rainwater. Soak the article first in room's furnishings should be of solid wood, with no tufted pieces to catch scapsuds and gently knead with the dust and threads. The sewing machine is, of course, the important factor of the room. This should be placed to have the best possible light fall upon

> HAIR net should be evenly placed over the hair or it will make the hair look flat and compact. First pin the net at the front, draw the edges loosely to the ears and pin again. Use very small pins and turn back one-half the pin to prevent it from slipping out. Next right, "but they can't seem able to fasten the back, draw the upper portion together and tuck it under the braid at the top. If artificial hair is worn, place the coil outside the net, unless one is going to the theater or to a party, in which case all of the hair should be confined under the net. Let the little wisps of hair around the face come on the outside, curl them and brush them over the next. This softens the outline of the face, often made plain with the drawn net. If the net is loosely fastened, the curls can be thrust under it.

varied a food for their nerves to do with ther hands and feet. as for their bodies, and nearly be a standard part of the diet. Supply your table with quantities of fruit and fresh vegetables and serve bran bread the table beside his placid bride. or biscuit frequently. It is well to "The old folks are the best looking read up on dietetics and keep the table free of unhealthful combinations agreed. They were. And haven't you table lack flavor from overzeal in leav- These OR bedspreads, curtains and ing out everything that is not pre-cm- Americans, and yet the only true plain scrim is treated to a often asked what advantage there is in American character, belonged to the nice color process. Threads drinking water and how much one two old people at the head of the fesnumber of six are drawn from should consume in a day. The water tive board. drinking habit is a life saver. Ice wa-The open space is filled with colored ter should, however, be tabooed, espe-waiting for "grace," and hearing "fafloss in linen, silk or cotton of a very cially at meal time. Also ice water inther" say—"Well now, pass the eataheavy quality, or else with ribbon. The hibits the activity of the nerves of the bles."

THE GOLDEN WEDDING

A Remarkable Event Looked Forward to by All Married Couples.

BY LUCILLE DAUDET.

for dinner the other day and the proprietor, who showed us our seats, apologized behe had to place us at a corner table

coming in from the country for dinner," he explained, "about fifty of things slow, especially when pretty crowded."

until the the party arrived. We wanted to see how country folks conducted such an affair.

They were due at 12:30 for the dinner. But even at 1 o'clock the long, gaily bedecked table still awaited the diners. From the office, which also served as parlor, came sounds of greetings and shufflings, and spasmodic talks.

"Yes, they're all here," said the proprietor, as he stuck his head through the doorway to see if we were all get a move on them. Nobody seems to want to make a start."

But soon we saw the old couple veering toward the door of the dining held by a city family a short time ago. room-the bride a quiet, pink-cheeked. motherly looking woman, the bridegroom a small man with a Roman nose and a curtain of white whiskers. They stationed themselves at either side of the door and shooed their flock of relatives toward the table.

They were all there, from the oldest of the children to a wide-eyed great-grandchild, who simply refused to go to sleep as all good babies should. And the troop flocked in si-

There was no confusion about seat-T was a great pity when the nerves even more than bodies. Espe- just stood around and waited for everyone needs to build up ing themselves at the table. They cially those persons who are of a nerv- somebody to direct them. Perhaps earth." ous disposition need a nourishing, that was their brand of politeness-not nerve-building diet. Eggs served in to be forward. Finally the golden various ways, milk and cereals, should wedding bridegroom took the reins of government, arranged the seating then took his own seat at the head of

and indigestible foods. This study is often noticed, in such a gathering, that A diet must be varied to be wholesome sturdiness and poise and a certain often a little color is needed to add as the skins are practically and it is better to use spices and con- firmness of purpose that marks the diments in moderation than to let your faces of their ploneer grandparents. often asked what advantage there is in American character, belonged to the

the pioneers here. They've helped E stopped at a small town hotel build up the country around here. They worked hard and brought up a big family and they're still good for

stronger today than their grandchildren. "Say-weren't they a long time get-"I've got a golden wedding party ting started at their meal? That's the way with country folks. They take them, so it makes the dining-room something a little different from what they're used to, I put them up a reg-We made up our minds on the spot ular dinner, too. The waiters just that we would be glued to that table pass the food to them. Say-if I let that crowd order, they'd be lost. A menu would ball 'em all up and it would take them so long to make up their various minds what they wanted

twenty-five active years aplece-

to eat, that it would come supper time before they'd all get waited on. "It takes practice to order from a menu. I know plenty of city men that get all fussed up when they look over a long menu. That's why most of them play safe by ordering roast beef and apple pie. It takes a good many years of experience to keep a be found excellent as substitutes, level head when you look a menu in

tron we know was a guest at one moment for purchasing really good And this was her enthusiastic comment

"I'll never complain again about woman's lot in life. When I saw that fine old lady with her straight, fine old husband, standing there among their six big, straight, fine, clean sons-all good citizens-with their wives and their children, I made up my mind that the finest business a woman can themselves. For motor coats black be in, is the business of being a wife and mother. I tell you it took brains EOPLE need as much and as lently, diffidently, not quite sure what and character to hold that woman's job, and she's got results out of it that no other business can bring. I'd rather look forward to a golden wedding like that than to any other goal on

BEDROOMS

HEN a bedroom or small dressthing but a plain or neutral an interesting one, but beware of fads. the family seems to degenerate in ered chintz should never be used, but they can be worn in many ways, and paper, bright colored or flowtone to the room.

In a case of this kind one of the new people were plainly native bedspreads which are so pretty and easily made is just the thing to give

the necessary color. Select a plain white spread of good quality and rather heavy.

Cut from chintz a bunch of roses or a spray of gay colored flowers and baste one in each corner, with a larg-

flosses are best, because they are launstomach, and lowers the blood supply "Those old people were born in this Sew to the spread and finish the raw derable. One strand will not fill the which is necessary to perfect digesed me "Their parents were among a long and short buttonhole stitch.

FASHIONS

IN FURS

EAL musquash will be undoubt-

BY MRS. KINGSLEY.

edly the favorite fur coats this winter, and some of the most successful models are arranged exactly on these novel lines, hordered round the hem with a deep skunk flounce, and finished with square collars of skunk and cuffs to These square collars are cut match. in the familiar sailor shape, a form which has never been associated with furs until now, and they are so ingeniously constructed and mounted on such soft linings that they can be drawn up quite closely under the chin and held in place there with silk cords, so that they give the same effect as those high military collars which are so characteristic a feature of all the new fashions for the winter, no matter in what material the coats may happen to be made.

Other coats of similar design are being carried out in seal coney with collars, cuffs, and a bordering flounce a silver fork, make it quite sweet and of skunk-dyed opossum, and these will where the more costly furs are out of the question. As a matter of fact, Talking of golden weddings-a ma- however, the present is an excellent furs, since the prices are certain to advance very considerable during the next few months. Some smart but useful full-length wraps, suitable for walking or for motoring, are made in natural musquash, and many of these also are trimmed with skunk, while others are arranged with large sailor collars, carried out in the same fur as that which is chosen for the coats pony skin remains a favorite fur.

As to the new stoles and muffs, dines and mix with an equal quantity their name is legion, and they have been prepared in an endiess variety of novel shapes and in furs of all descriptions, including every kind of fox, dyed and undyed, wolf, bear and natstoles are made in the natural animal shape and intended for wearing just lightly thrown round the shoulders, with the paws caught together in front. In the case of certain of the beautifully marked cross foxes, furs of this kind are undoubtedly most decorative, in spite of their somewhat barbaric ing room is papered with any- suggestion. Long, straight fur scarves, composed of several strands of skunk, when they are worked in this way, they can always be made up again in other shapes, after having been worn

for one season in their original form. in the sailor shape already descriged will be sold separately and will be most useful for wearing between the seasons, either with a long tweed coat or with any kind of simple coat and skirt costume in serge or heavy-weight covert coating. They look equally

SEWING CASE

CONVENIENT sewing case is made of dark red leather, 10x 161/2 inches, padded and lined with lighter red lining. Make a strip like the lining 1/2 inch wide by 1/2 yard long. At the top and bottom of center of case make loops for a pencil, which is often needed. Half an inch to the right of top loop make loop for thimble. One-half inch to the right of this make a diagonal loop for point of scissors. Make another diagonal loop for that part of scissors just above finger holes.

A third loop is only sewed down on one side and on the other is sewed a snapper. This goes through the finger holes and prevents scissors from falling out. To the right of middle loop for seissors make two more loops. The first for a packet of needles; the second for a tape measure. The left side of case is reserved for pins.

THE KITCHEN

Pineapple Trifle.

let stand until sugar is quite melted. Mix with as much dry sponge cake, potatoes, toss them over the fire for a crumbled fine, as it will moisten. Bake few minutes, then put them in the oven half an hour and cover with meringue. and bake for ten minutes. When fin-Sour Beets.

Wash beets and cook in boiling water until soft. Drain and reserve half sprinkle with a little chopped parslet cup water in which beets were cooked, and serve hot. Plunge into cold water, cut off skins and cut in cubes.

Sour Sauce-Melt two tablespoons of butter, add two tablespoons flour and pour the beet water, and quarter cup a paste; season with lemon juice; each vinegar and cream, one teaspoon sugar, half teaspoon salt and a grain of pepper.

Sardine Salad. Remove skin and bones from sar-

of mashed yolks of hard boiled eggs. Arrange in nests of lettuce leaves and serve with mayonnaise dressing. Tongue Toast.

Toast a thick slice of bread and butter it on both sides. Take a small quantity of remains of tongue, grate it, put in a stew pan with two hard boiled eggs chopped fine, mixed with a little butter, sait and cayenne, heat it quite hot, then spread thickly on buttered toast. Serve while hot

Potato Parisienne. Peel twelve medium sized potatoes, scoop out in little round balls by means of a vegetable cutter or scoop, blanch in boiling water, salted, and Great care must be taken in blanching. They should be brought to

the effect of a double stand-up mill- Bake about twelve minutes in a quick Detachable skunk collars designed tary collar. Although there has been oven. an attempt to bring back to favor the small round fur muffs of days gone by, there seems no likelihood of their being generally worn. The large pllow shapes are at once more effective and infinitely warmer and more comforta-

the boil quickly, else they will be in Pick a pineapple into small bits with pieces by time they are cooked. Put two heaping tablespoons of butter in a sauce pan, when hot place in the ished they should be crisp and of a nice golden color. Drain on paper,

Sardine Canapes.

Mix the yolks of hard boiled eggs with an equal amount of sardines (after removing skin and bone) rubbed to spread on thin slices of delicate toast Take the whites, chop up fine, and make a border round the toast, cut the toast with the cover of a Royal baking powder can, which is round.

Broiling Meat. It takes from twenty to twenty-five minutes to broil a thick piece of meat on a gas stove and even longer if the meat is very thick. Have the broiler piping hot before putting in the meat, and before lowering the gas brown the steaks or chops quickly on both sides. This will take only a few minutes, then lower the gas, very low, and give about ten minutes' cooking to each side of the meat. Remove to a hot

platter and season with salt, pepper,

and butter

Hermits. A cupful of raisins, stoned and chopped, one cup of butter, two of sugar, a teaspoon each of cinnamon and cloves, half a teaspoon of soda dissolved in a little milk, one nutmeg. three eggs, flour enough to roll out.

Tomato Toast. Run a quart of stewed tomatoes through a collander, place in a porcelain stew pan, season with butter, pepper and salt and sugar to taste. well whether they are worn spread in every kind of fur to match the before serving add a pint of sweet fiatly over the shoulder at the back, or stoles, and trimmed, as they were last cream to the stewed tomatoes, pour slices of bread thin, brown on both them over the toast

one tion of lan ach era fer Cro whi mia-